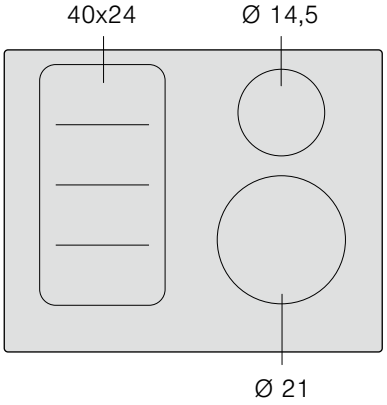
[en] Instruction manual

EH...MN.., EH8..MN...

Hob

SIEMENS

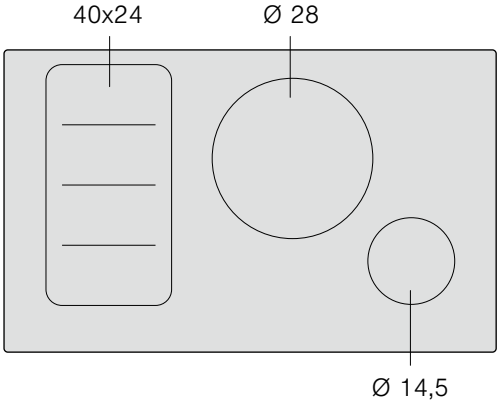
EH...MN...



		9*	b*
40x24		2.000 W	2.500 W
		2.000 W	3.200 W
		3.300 W	3.600 W
Ø 14,5		1.400 W	1.800 W
Ø 21		2.200 W	3.700 W

* IEC 60335-2-6

EH8..MN...



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40x24		2.000 W	2.500 W
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Ø 14,5		1.400 W	1.800 W
Ø 28		2.400 W	3.500 W

* IEC 60335-2-6

Ø = cm

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Additional information on products, accessories, replacement parts and services can be found at **www.siemens-home.com** and in the online shop **www.siemens-eshop.com**

⚠ Safety precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

Check the appliance after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation.

This appliance must be installed according to the installation instructions included.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

Do not use lids or unsuitable child safety grilles. These can cause accidents, due to overheating, catching fire or materials shattering, for example.

This appliance is not intended for operation with an external clock timer or a remote control.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of burns!

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Electromagnetic hazards!

This appliance complies with safety and electromagnetic compatibility standards. However, people with pacemakers must refrain from approaching the appliance when in use. Although the risk is small, it is impossible to ensure that all of these devices available on the market comply with current electromagnetic compatibility standards and that interference which may prevent the device from working correctly will not occur. It is also possible that people with other types of devices, such as hearing aids, could experience some discomfort.

Malfunction risk!

The hob is equipped with a fan in the lower section. If there is a drawer under the hob it should not be used to store small objects or paper, since they could damage the fan or interfere with the cooling if they are sucked into it.

There should be a minimum of 2 cm between the contents of the drawer and fan intake.

Risk of injury!

- When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heat-resistant cookware.
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Elements that may damage the appliance

Caution!

- Rough pan bases may scratch the hob.
- Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage.
- Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.
- Hard or pointed objects dropped on the hob may damage it.
- Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob.

Overview

The following table presents the most common damage caused:

Damage	Cause	Measure
Stains	Food spillage	Immediately remove spilt food using a glass scraper.
	Unsuitable cleaning products	Only use cleaning products specifically designed for glass-ceramic hobs.
Scratches	Salt, sugar and sand	Do not use the hob as a tray or working surface.
	Pans with rough bottoms may scratch the glass ceramic	Check pans.
Fading	Unsuitable cleaning products	Only use cleaning products specifically produced for glass-ceramic hobs.
	Contact with pans	Lift pots and pans before moving them around.
Chips	Sugar, substances with a high sugar content	Immediately remove spilt food using a glass scraper.

Protecting the environment

Unpack the appliance and dispose of its packaging in such a way that no damage is caused to the environment.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Energy-saving advice

- Always use the correct lid for each pan. Cooking without a lid uses a lot more energy. Use a glass lid to provide visibility and avoid having to lift the lid.
- Use pans with flat bases. Bases that are not flat use a lot more energy.
- The diameter of the pan base must match the size of the hotplate. If the diameter is too small compared to the hotplate, energy can be wasted. Please note: pan manufacturers usually provide the diameter for the top of the pan, which is usually larger than the diameter of the pan base.
- Use a small pan for small amounts of food. A large pan which is not full uses a lot of energy.
- Use little water when cooking. This saves energy and preserves all the vitamins and minerals in vegetables.
- Always cover as much of the hotplate as possible with the pan.
- Select the lowest power level to maintain cooking. If the power level is too high, energy is wasted.

Induction cooking

Advantages of induction cooking

Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan. It therefore offers a number of advantages:

- Time savings for cooking and frying; since the pan is heated directly.
- Energy is saved.
- Care and cleaning are simpler. Foods that have spilt do not burn as quickly.
- Heat and safety control; the hob supplies or cuts off power as soon as the control knob is turned on. The induction hotplate stops supplying heat if the pan is removed without having previously switched it off.

Suitable pans

Ferromagnetic cookware

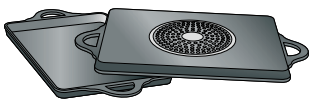
Only ferromagnetic cookware is suitable for induction cooking, these may be made from:

- enamelled steel
- cast iron
- special cutlery for stainless steel induction pan.

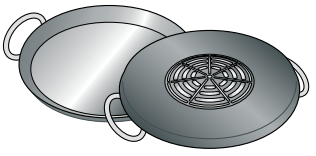
To determine whether a pan is suitable, check to see if a magnet will stick to it.

Other cookware for induction

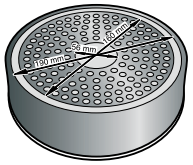
There are other types of cookware especially made for induction cooking whose base is not entirely ferromagnetic.



When using large cookware on a smaller ferromagnetic area, only the ferromagnetic zone heats up, so heat might not be uniformly distributed.



Pans with aluminium areas inserted in the base reduce the ferromagnetic area, so less heat may be supplied and the pan may be difficult to detect or not be detected at all.



For good cooking results, the diameter of the cookware's ferromagnetic area should match the size of the hotplate. If cookware is not detected on a hotplate, try it on the next smaller hotplate down.

Unsuitable pans

Never use diffuser hobs or pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

Characteristics of the pan base

The characteristics of the pan base may affect the uniformity of the cooking results. Pans made from materials which help diffuse heat, such as stainless steel sandwich pans, distribute heat uniformly, saving time and energy.

Absence of pan or unsuitable size

If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically.

Empty pans or those with a thin base

Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

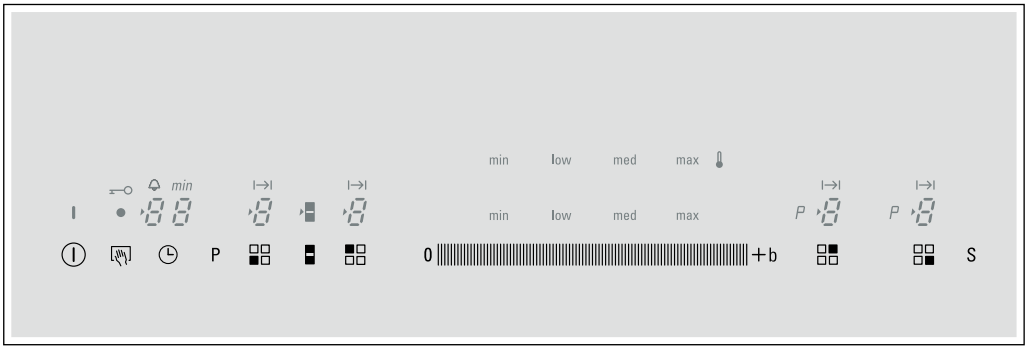
Pan detection

Each hotplate has a minimum limit for detecting pans, which varies depending on the material of the pan being used. You should therefore use the hotplate that is most suitable for the diameter of your pan.

Getting to know your appliance

The instruction manual is the same for various different hobs. An overview of the models with their dimensions is given on *page 2*.

The control panel



Control panels	
⏻	Main switch
▦	Select the hotplate
0 lllllllllll +b	Programming zone
☜	Cleaning lock and childproof lock
◷	Timer programming
▮	Flexible zone
S	Frying function
P	Frying function programs

Indicators	
0	Functionality
1-9	Power levels
H/h	Residual heat
b	Powerboost Function
▮	Flexible zone
⊸	Childproof lock
00	Time program function
🔔	Timer
|→|	Automatic shut-off
A	Frying function
P	Frying function programs
🌡	Frying function temperature
min, **low**, **med**, **max**	Temperature settings

Control panels

Pressing a symbol activates its corresponding function.

Note: Always keep the control surfaces dry. Moisture can affect proper working.

The hotplates

Hotplate	Activating and deactivating
◯ Single hotplate	Use a correctly sized pan.
⌷ Flexible hotplate	See "flexible hotplate" section
Only use pans suitable for induction cooking, see the "Appropriate cookware" section.	

Residual heat indicator

The hob has a residual heat indicator for each hotplate to show those which are still hot. Avoid touching them when this indicator is lit.

Although the hob is switched off, the indicator h or H will remain on for as long as the hotplate is hot.

If the pan is removed before the hotplate is turned off, the indicator h or H and the selected power level will appear alternately.

Programming the hob

This section will show you how to program the hotplates. The table contains power levels and cooking times for several dishes.

Switching the hob on and off

The hob is turned on and off with the main switch.

To switch on: press the ⏻ symbol. The indicator above the main switch lights up. The hob is ready for use.

To switch off: press the ⏻ symbol until the indicator above the main switch disappears. All hotplates are off. The residual heat indicator stays on until the hotplates have cooled down completely.

Note: The hob switches off automatically when all the hotplates are switched off for more than 20 seconds.

Setting the hotplate

The desired power level is set in the programming panel.

Power level 1 = minimum power.

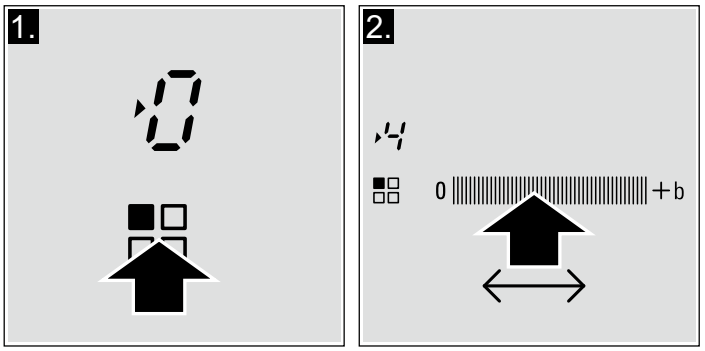
Power level 9 = maximum power.

Each power level has an intermediate setting. This is marked with a dot.

Select the hotplate and the power level

The hob must be switched on.

1. Select the hotplate with the ⊞ symbol. The 0 and ► symbols light up on the display.
2. Within the next 10 seconds, slide a finger on the programming zone until the desired power level lights up.



The power level has been set.

Changing the power level

Select the hotplate and set the desired power level in the programming zone.

Switch off the hotplate

Select the hotplate and set it to 0 in the programming panel. The hotplate turns off and the residual heat indicator appears.

Notes

- Upon selecting a hotplate the ► symbol is displayed. It may then proceed to be adjusted.
- If no pan has been placed on the induction hotplate, the selected power level flashes. After a certain time has elapsed, the hotplate switches off.

Cooking guidelines table

The table below contains some examples.

Cooking times depend on the power level, type, weight and quality of the food. As such they are approximate.

When heating purées, creams and thick sauces, stir occasionally.

Use power level 9 to begin cooking.

	Power level	Cooking time
Melting		
Chocolate, chocolate coating	1-1.	-
Butter, honey, gelatin	1-2	-

* Uncovered cooking

** Uncovered

*** Turn frequently

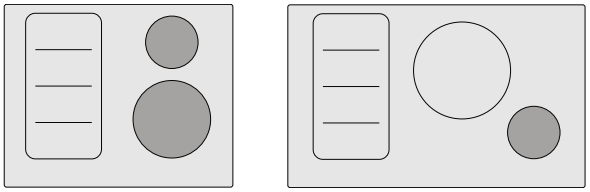
	Power level	Cooking time
Heating and keeping warm		
Stew (e.g., lentils)	1.-2	-
Milk**	1.-2.	-
Sausages heated in water**	3-4	-
Defrosting and heating		
Frozen spinach	3-4	15-25 min.
Frozen goulash	3-4	30-40 min.
Slow cooking, simmering		
Potato dumplings*	4.-5.	20-30 min.
Fish*	4-5	10-15 min.
White sauces (e.g., bechamel)	1-2	3-6 min.
Whipped sauces (e.g., Bearnaise, Hollandaise)	3-4	8-12 min.
Boiling, steaming, sautéing		
Rice (with a double amount of water)	2-3	15-30 min.
Rice pudding	2-3	30-40 min.
Unpeeled potatoes	4-5	25-30 min.
Peeled potatoes with salt	4-5	15-25 min.
Pasta*	6-7	6-10 min.
Soups	3.-4.	15-60 min.
Vegetables	2.-3.	10-20 min.
Greens, frozen foods	3.-4.	7-20 min.
Cooked in a pressure cooker	4.-5.	-
Stewing		
Meat roll	4-5	50-60 min.
Stew	4-5	60-100 min.
Goulash	3-4	50-60 min.
Bake / Fry with a little oil**		
Steaks, plain or breaded	6-7	6-10 min.
Frozen steaks	6-7	8-12 min.
Chops, plain or breaded***	6-7	8-12 min.
Beefsteak (3 cm thick)	7-8	8-12 min.
Chicken breast (2 cm thick)***	5-6	10-20 min.
Frozen chicken breast***	5-6	10-30 min.
Hamburgers, meatballs (3 cm thick)***	4.-5.	30-40 min.
Plain fish and fish fillet	5-6	8-20 min.
Breaded fish and fish fillet	6-7	8-20 min.
Frozen breaded fish (e.g., fish fingers)	6-7	8-12 min.
Prawns and shrimps	7-8	4-10 min.
Frozen meals (e.g., stir-fries)	6-7	6-10 min.
Pancakes	6-7	fry individually
Omelette	3.-4.	fry individually
Fried eggs	5-6	3-6 min.
Frying** (150-200 g per serving with 1-2 l of oil)		
Frozen foods (e.g., French fries, chicken nuggets)	8-9	fry one portion at a time
Frozen croquettes	7-8	
Meat (e.g., chicken pieces)	6-7	
Fish, in breadcrumbs or batter	6-7	
Greens, mushrooms, in breadcrumbs or batter (e.g., baby mushrooms)	6-7	
Confectionery products (e.g., fritters, fruit in batter)	4-5	

* Uncovered cooking
** Uncovered
*** Turn frequently

Frying function

This function is used for frying, automatically regulating the temperature of the pan.

The hotplates equipped with this function are on the right side or lower right-hand side, depending on the model, (see image).



Deep-frying features

The hotplate only heats when necessary. This way energy is saved. The oil and fat do not overheat.

Notes

- Never leave oil or fat cooking unattended.
- Place the pan at the centre of the hotplate. Ensure that the base of the pan is the right diameter.
- Do not cover the pan with a lid. Doing so will cause the automatic regulation not to function. A protective screen may be used without affecting the automatic regulation
- Only use oil which is suitable for frying. If using butter, margarine, olive oil or pork lard, select the **min** temperature setting.

Pans to use with the frying function

There are pans suited to this function which may be purchased later as optional accessories, in specialised stores, or through our Technical Assistance Service. Always indicate the related reference code.

- **HZ390210** small pan (15 cm in diameter).
- **HZ390220** medium pan (19 cm)
- **HZ390230** large pan (21 cm)

The pans are non-stick. Food may also be fried in a small amount of oil.

The temperature settings shown below have been specially adjusted for these types of pans.

Note: If a different type of pan is used, try it first at the lowest temperature, adjusting it as required. The pans may overheat.

Temperature settings

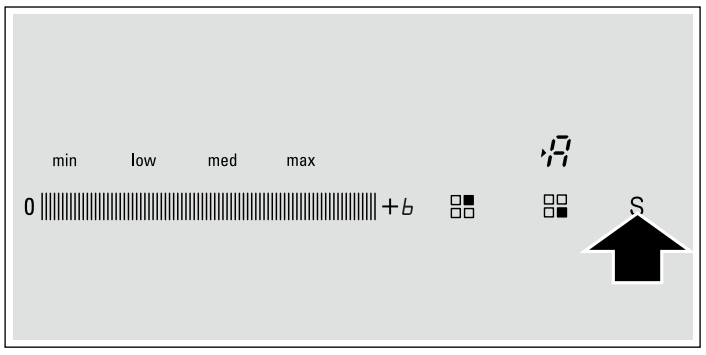
Power level	Temperature	Suitable for
max	high	e.g., potato pancakes, sautéed potatoes, and rare beefsteak.
med	medium-high	e.g., thin fried foods like frozen pies, escalopes, ragu, vegetables
low	medium-low	e.g. thick fried food such as hamburgers and sausages, fish.
min	low	e.g. omelettes, using butter, olive oil or margarine

How to program

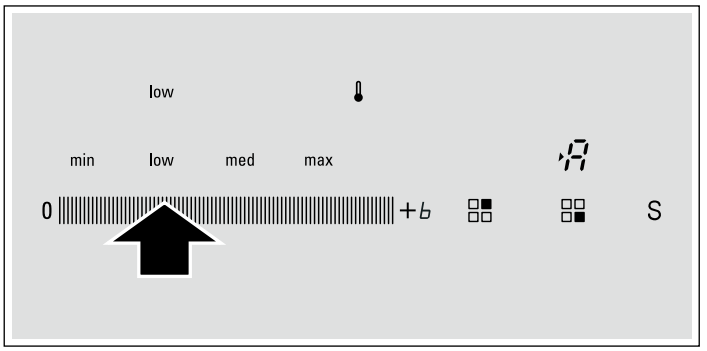
Check the suitable temperature setting in the table. Place the pan on the hotplate.

The hob must be switched on.

1. Select the hotplate and press the S symbol. The A indicator lights up on the hotplate display.
   The possible temperature settings are displayed on the programming zone.



2. Within the next 10 seconds, select the desired temperature setting in the programming zone.



   The frying function will have been activated. The temperature indicator stays switched on until the frying temperature is reached. A signal then sounds and the temperature symbol turns off.

   Note: To display the temperature indicators and temperature setting, the hotplate must be selected.

3. After reaching the temperature setting, add oil to the pan and then the ingredients.
   Turn the food over to avoid burning.

Turning off the deep-frying function

Set to 0 in the programming panel.

Table

The table shows which temperature setting is suitable for each type of food. The cooking time may vary according to the type, weight, thickness and quality of the food.

The heat setting selected depends on the type of pan used.

		Temperature setting	Total cooking time after audible signal sounds
Meat	Escalope with or without breading	med	6-10 min
	Beef	med	6-10 min
	Chops	low	10-17 min
	Cordon bleu	low	15-20 min
	Beefsteak rare (3 cm thick)	max	6-8 min
	Beefsteak medium or well done (3 cm thick).	med	8-12 min
	Chicken breast (2 cm thick)	low	10-20 min
	Sausages, cooked or raw	low	8-20 min
	Hamburgers / Russian fillets	low	6-30 min
	Leberkäse	min	6-9 min
	Ragu, gyros	med	7-12 min
	Ground beef	med	6-10 min
	Bacon	min	5-8 min
Fish	Fried fish	low	10-20 min
	Fish filer, plain or breaded	low / med	10-20 min
	Prawns and shrimps	med	4-8 min
Egg-based dishes	Crepes	med	fry individually
	Omelettes	min	fry individually
	Fried eggs	min / med	2-6 min
	Scrambled eggs	min	2-4 min
	Kaiserschmarm (pancakes with raisins)	low	10-15 min
	Sweet fried bread / french toast	low	fry individually
Potatoes	Sautéed potatoes prepared with boiled unpeeled potatoes	max	6-12 min
	Sautéed potatoes prepared with raw potatoes*	low	15-25 min
	Potato pancakes	max	fry individually
	Glazed potatoes	med	10-15 min
Vegetables	Garlic, onion	min	2-10 min
	Courgette, aubergine	low	4-12 min
	Pepper, green asparagus	low	4-15 min
	Mushrooms	med	10-15 min
	Glazed vegetables	med	6-10 min
Frozen products	Escalope	med	15-20 min
	Cordon bleu	low	10-30 min
	Chicken breast	min	10-30 min
	Nuggets	med	10-15 min
	“Gyros“, “Kebab“	med	10-15 min
	Fish fillet, plain or breaded	low	10-20 min
	Fish fingers	med	8-12 min
	French fries	med / max	4-6 min
	Pan-fried vegetables and other ingredients	min	8-15 min
	Spring rolls	low	10-30 min
	Camembert / cheese	low	10-15 min
Others	Camembert / cheese	low	7-10 min
	Pre-cooked dishes prepared by boiling in water (e.g., pasta)	min	4-6 min
	Sweet fried bread	low	6-10 min
	Almonds/nuts/pine nuts*	min	3-7 min

* In a cold pan.

Frying programs

These programmes should only be used with pans recommended for the frying function.

The following food can be prepared using these programmes:

Programme	Dish
P 1	Escalope
P2	Breast meat (poultry), cordon bleu
P3	Rare steak
P4	Medium or well-cooked steak
P5	Fish
P6	Pan-fried frozen vegetables and other ingredients
P7	Oven-style - potato chips (frozen)
P8	Pancakes
P9	Omelette, eggs

Selecting the desired program

Select the hotplate:

1. Press the P symbol. 0 lights up in the hotplate display. P lights up in the time program function display.
2. Slide your finger along the programming panel until the required programme is displayed.

The program is now selected.

The temperature symbol stays lit until the set temperature is reached. Then the signal sounds and the temperature symbol light goes out.

Add oil or butter to the pan and then the food. As usual, turn the food in order to prevent it from burning.

Switching off the program

Set to 0 in the programming panel.

Flexible zone

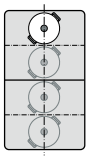
This may be used as a single zone or two individual zones depending on the cooking needs in each situation.

It consists of 4 independently-controlled inductors. When the flexible zone is working, only the zone covered by the cookware is activated.

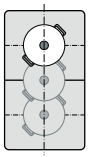
Advice on using cookware

To ensure that the cookware is detected and heat is distributed evenly, correctly centre the cookware:

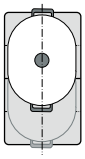
As one hotplate



Diameter less than or equal to 13 cm
Place the cookware on one of the four positions shown in the image.

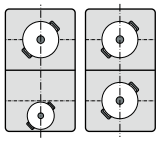


Diameter greater than 13 cm
Place the cookware on one of the three positions shown in the image.



If the cookware takes up more than one hotplate, place it at the top or bottom edge of the flexible zone.

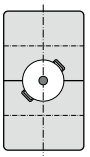
As two independent hotplates



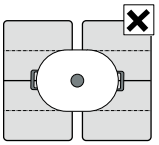
The front and back hotplates, each with two inductors, can be used independently by selecting the necessary power for each one. In this case, it is recommended to only use one pan on each hotplate.

Warnings

When using cookware of a different size or made of a different material, noise and vibrations that do not affect the correct working of the zone may occur.



To obtain maximum power with the Powerboost Function, place the cookware in the centre of the flexible zone when used as a single hotplate.



On hobs with more than one flexible zone, it is not recommended to use several zones at the same time for a single pan.

Consisting of two independent zones

The flexible zone can be used normally as two independent hotplates.

How to activate

See “adjusting the hotplate“ section.

As one hotplate

To use the entire hotplate with all individual zones.

How to activate

The hob must be switched on.

1. Place the cookware and press the ▬ symbol. The ▶▬ indicator lights up.
   The flexible zone has been activated.
2. Then select the desired power level by sliding your finger over the programming zone until the desired power level lights up.

The flexible zone is switched on.

Changing the power level

Select the flexible zone by pressing the ▬ symbol and change the power level in the programming zone.

Adding more cookware

Press the ▮ symbol. The new pan will be detected and the previously selected power level will be maintained.

Note: If the pan on the hotplate that is switched on is moved or removed, the hob will perform an automatic search and the previously selected power level will be maintained.

To deactivate

Set it to 0 in the programming zone.

Return to using two hotplates

Select one of the two hotplates of the flexible zone and set to 0.

Note: When a hob is switched off and later switched on again, the flexible zone will again be used as two hotplates.

Childproof lock

The hob can be protected against being accidentally turned on, to ensure that children do not switch on the hotplates.

Activating and deactivating the childproof lock.

The range must be turned off.

To activate: press and hold the symbol for approx. 4 seconds. The ⊸ symbol lights up for 10 seconds. The range is locked.

To deactivate: press and hold the symbol for approx. 4 seconds. The lock is now deactivated.

Childproof lock

With this function, the childproof lock automatically activates when a hob is switched off.

Activating and deactivating

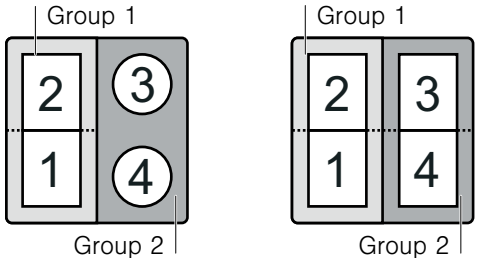
All of the relevant information on the automatic childproof lock connection can be found in the *Basic settings* chapter.

Powerboost function

The Powerboost function can be used to heat large amounts of water more quickly than the power level 9.

Restrictions when using

This function may be used for all hotplates, provided that the other hotplate in the same group is not turned on. (See figure) Otherwise, the b and 9 symbols will flash on the display of the selected hotplate; then the power level 9 is automatically set without the function being activated.



Note: The Powerboost function can be activated in the flexible zone when used as a single hotplate. In this case, place the pan in the centre as shown in the *Flexible zone* section.

To activate

1. Select the power level 9.
2. Press the programming panel located above the +b symbol. The function has been activated.

To turn off

Press the programming panel located above the +b symbol. The Powerboost function has been deactivated.

Note: In certain circumstances, the Powerboost function may turn off automatically in order to protect the electronic components inside the hob.

Time programming function

This function may be used in two different ways:

- to automatically switch off a hotplate.
- as a timer.

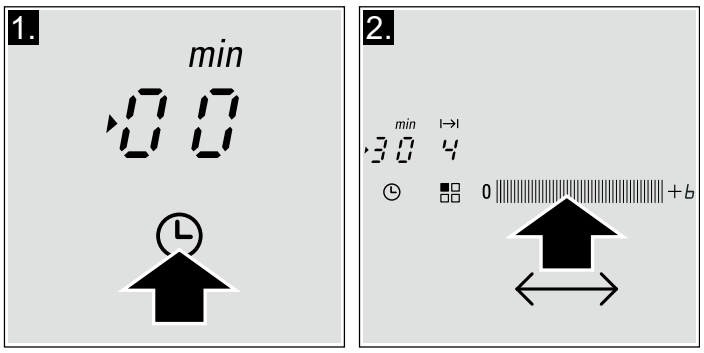
Turning off a hotplate automatically

The zone turns off automatically once the selected time has elapsed.

Programming the cooking time.

The hob must be switched on:

1. Select the hotplate and the desired power level.
2. Press the ◷ symbol. The ⊢→⊣ indicator on the hotplate lights up. 00 is displayed on the time program function display. To select another hotplate, press the ◷ symbol several times until the ⊢→⊣ indicator for the desired hotplate lights up.
3. Within the next 10 seconds, select the desired cooking time in the programming zone. The possible default setting is, from left to right: 1, 2, 3, etc., up to 10 minutes.



After a few seconds, the cooking time begins to elapse.

Note: The same cooking time can be automatically programmed for the all the hotplates. The programmed time passes independently for each of the hotplates.

The *Basic settings* chapter provides information on automatically programming the cooking time.

Automatic programming

If the previous setting from 1 to 5 is pressed in the programming panel, the cooking time is reduced by one minute, if it is held down the time is automatically reduced to one minute.

If the previous setting from 6 to 10 is pressed in the programming panel , the cooking time is increased by one minute, if it is held down the time is automatically increased to 99 minutes.

Changing or cancelling the time

Press the ◷ symbol several times until the required I→I indicator lights up. Change the cooking time in the programming panel, or set to 00.

Once the time has elapsed

The hotplate switches off. An audible signal sounds and 00 appears in the time program function display for 10 seconds. The I→I indicator lights up. Pressing the ◷ symbol turns off the indicators and stops the signal.

Automatically switch off a hotplate with the deep-frying function

When cooking using the deep-frying function, the programmed cooking time begins to count down once the selected hotplate reaches the desired temperature.

Notes

- If a cooking time has been programmed in several zones, it can be set to display all time values. To do this, press the ◷ symbol several times until the I→I indicator for the required hotplate lights up.
- Cooking times of up to 99 minutes can be programmed.

The timer

The timer can be set for periods of up to 99 minutes. It is independent of the other settings. This function does not automatically switch off a hotplate.

Programming

1. Press the ◷ symbol several times until the 🔔 indicator lights up. 00 lights up in the time program function display.
2. Select the desired time in the programming panel.

The timer starts to count down after a few seconds.

Changing or cancelling the time

Press the ◷ symbol several times until the 🔔 indicator lights up. Change the cooking time in the programming panel, or set to 00.

Once the time has elapsed

A warning beep sounds. In the time program function display 00 is shown, and the 🔔 indicator comes on. After 10 seconds the indicators turn off.

Pressing the ◷ symbol turns off the indicators and stops the beep.

Automatic time limitation

If the hotplate remains in use for a long time and no changes are made in the settings, the automatic time limitation function is triggered.

The hotplate stops heating. On the hotplate display, F and 8 flash alternately.

The indicator goes out when any symbol is pressed. The hotplate can now be reset.

When the automatic time function is used, it is governed by the selected power level (from 1 to 10 hours).

Cleaning lock function

Cleaning the control panel while the hob is on may change the settings.

In order to avoid this, the hob has a cleaning lock function. Press the 🖐 symbol. A signal sounds. The control panel is locked for 35 seconds. The surface of the control panel can now be cleaned without risk of changing the settings.

Note: The lock does not affect the main switch. The hob may be switched off when desired.

Basic settings

The device has several basic settings. These settings may be adapted to the user's individual needs.

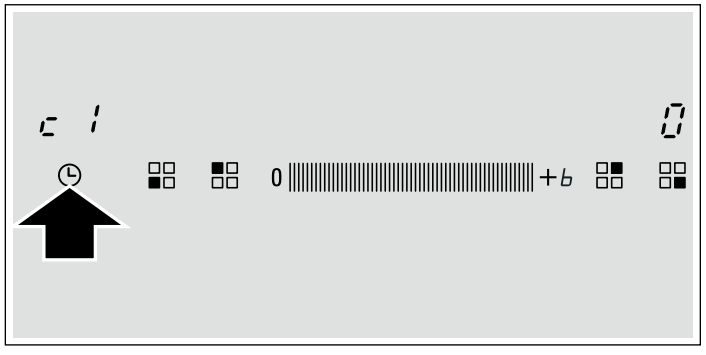
Indicator	Function
c 1	**Childproof lock**
	0 Deactivated.*
	1 Activated.
c2	**Audible signals**
	0 Confirmation and error signals deactivated.
	1 Only confirmation signal deactivated.
	2 All signals activated.*
c5	**Automatic programming of cooking time**
	0 Switched off.*
	1-99 Automatic shut-off time.
c6	**Duration of the time program function warning signal**
	1 10 seconds*.
	2 30 seconds.
	3 1 minute.
c7	**Power-Management function**
	0 = Deactivated.*
	1 = 1,000 W. minimum power.
	1= 1,500 W.
	2 = 2,000 W.
	etc.
	9 or 9. = maximum power of the hob.
c9	**Hotplate time selection**
	0 Unlimited: the last hotplate programmed remains selected.*
	1 Limited: The hotplate will only remain selected for 10 seconds.
c0	**Return to basic settings**
	0 Personal settings.*
	1 Return to factory settings.

*Factory settings

Accessing the basic settings

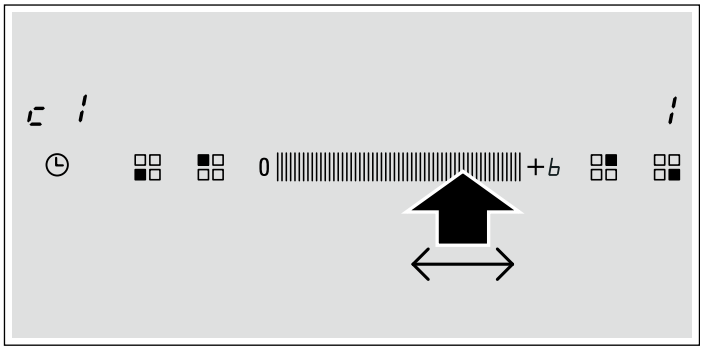
The hob should be turned off.

1. Switch on the hob with the main switch.
2. Within the next 10 seconds, press and hold the ◷ symbol for 4 seconds.



In the display, c 1 and 0 light up as the default setting.

3. Press the ◷ symbol several times until the desired function indicator appears.
4. Then select the desired setting with the programming zone.



5. Press and hold the ◷ symbol again for more than 4 seconds.

The settings will have been correctly saved.

Quit

To leave the basic settings, turn off the hob at the main switch.

Care and cleaning

The advice and warnings contained in this section aim to guide you in cleaning and maintaining the hob, so that it is kept in the best possible condition

Hob

Cleaning

Clean the hob after each use. This prevents food remains left on the surface from burning. Wait until the hob is cool enough before attempting to clean it.

Only use cleaning products specifically designed for hobs. Follow the instructions provided on the packaging.

Do not use:

- Undiluted washing-up liquid
- Dishwasher detergent
- Abrasive products
- Corrosive products such as oven sprays or stain removers
- Sponges that may scratch
- High-pressure or steam cleaners

The best way to remove stubborn stains is to use a glass scraper. Follow the manufacturer's instructions.

Suitable glass scrapers can be obtained through the Technical Assistance Service or from our online shop.

Hob frame

In order to avoid damage to the hob frame, follow the indications below:

- Use only slightly soapy hot water
- Do not use sharp or abrasive products
- Do not use a glass scraper

Fixing malfunctions

Malfunctions are usually due to small details. Before calling the Technical Assistance Service, you should consider the following advice and warnings.

Indicator	Malfunction	Solution
none	The electric power supply has been cut off.	Use other electrical appliances to check whether there has been a power cut.
	The appliance has not been correctly connected following the connection diagram.	Check that the appliance has been connected correctly according to the connection diagram.
	Electronic system malfunction.	If in the above checks, the malfunction is not resolved, contact the Technical Assistance Service.
E flashes	The control panel is damp or an object is resting on it.	Dry the control panel area or remove the object.
Er + number / d + number / E + number	Electronic system malfunction.	Unplug the hob from the mains. Wait about 30 seconds before plugging it in again. *
F0 / F9	There is an internal error in the working.	Unplug the hob from the mains. Wait about 30 seconds before plugging it in again. *
F2 / F5	The electronic system has overheated and the corresponding hotplate has been switched off.	Wait until the electronic system has cooled down completely. Then push any symbol on the hob.*
F4	The electronic system has overheated and all hotplates have been switched off.	
U1	Supply voltage outside normal operating limits.	Please contact your electricity board.
U2 / U3	The hotplate has overheated and has switched off in order to protect its cooking surface.	Wait until the electronic system has cooled down sufficiently before switching it back on.

* If the warning persists call the Technical Assistance Service.

Do not rest hot pans on the control panel.

Normal noise while the appliance is working

Induction heating technology is based on the creation of electromagnetic fields that generate heat directly at the base of the pan. Depending on how the pan has been manufactured, certain noises or vibrations may be produced such as those described below:

A deep humming sound as in a transformer

This noise is produced when cooking with a high power level. It is caused by the amount of energy transferred from the hob to the pan. The noise disappears or becomes faint when the power level is lowered.

A low whistling sound

This noise is produced when the pan is empty. The noise disappears when water or food is added to the pan.

A crackling sound

This noise occurs in pans which are made from different materials superimposed on one another. It is caused by the vibrations that occur in the adjoining surfaces of the different superimposed materials. The noise comes from the pan. The amount of food and cooking method can vary noise intensity.

A high-pitched whistling sound

This noise is produced mainly in pans made from different materials superimposed on one another, and it occurs when such pans are heated at maximum power on two hotplates at the same time. The whistling disappears or becomes fainter as soon as the power level is lowered.

Noise from the fan

For proper use of the electronic system, the temperature of the hob must be controlled. To do this, the hob has a fan which turns on when a high temperature is detected. The fan may also work by inertia after the hob has been switched off, if the temperature detected is still too high.

The noises described are normal, they are part of induction heating technology and not a sign of malfunction.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed fo find the best solution also in order to avoid an unnecessary call-out.

E number and FD number:

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928999
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Tested dishes

This table has been prepared for assessment institutions to provide controls for our appliances.

The data in the table refers to our Schulte-Ufer cookware accessories (4 piece cookware set for the HZ 390042 induction hob) with the following measurements:

- Saucepan Ø 16 cm, 1.2 l for hotplates of Ø 14.5 cm
- Pot Ø 16 cm, 1.7 l for hotplates of Ø 14.5 cm
- Pot Ø 22 cm, 4.2 l for hotplates of Ø 18 cm
- Frying pan Ø 24 cm, for hotplates of Ø 18 cm

		Preheating			Cooking	
Tested dishes	**Hotplate**	**Power level**	**Time (Min:S)**	**Cover**	**Power level**	**Cover**
Melting chocolate						
Cookware: saucepan						
Chocolate coating (e.g. Dr. Oetker brand, dark 55%, 150 g.)	Ø 14.5 cm	-	-	-	1 - 1.	No
Heating lentil stew and keeping it heated						
Cookware: Pot						
Initial temperature 20 °C						
*Lentil stew**						
Amount 450 g.	Ø 14.5 cm	9	1:30 without stirring	Yes	1.	Yes
Amount: 800 g.	Ø 18 cm	9	2:30 without stirring	Yes	1.	Yes
Canned lentil stew, e.g. Erasco lentils with chorizo						
Amount 500 g.	Ø 14.5 cm	9	1:30 stir after approx. 1:00	Yes	1.	Yes
Amount 1 kg.	Ø 18 cm	9	2:30 stir after approx. 1:00	Yes	1.	Yes
Making bechamel sauce						
Cookware: Saucepan						
Milk temperature: 7 °C						
Ingredients: 40 g of butter, 40 g of flour, 0.5 l of milk (3.5% fat) and a pinch of salt	Ø 14.5 cm					
1. Melt butter, mix in flour and salt and heat everything together		1	approx. 3:00	No		
2. Add milk and bring the sauce to a boil, stirring continuously		7	approx. 5:20	No		
3. Keep the bechamel sauce at a boil for two more minutes, stirring continuously					1	No
Cooking rice pudding						
Cookware: Pot						
Milk temperature: 7 °C						
Heat milk until it begins to bubble. Change the recommended heating level and add rice, sugar and salt to the milk						
Ingredients: 190 g. of short-grain rice, 23 g. of sugar, 750 ml. of milk (3.5% fat) and a pinch of salt	Ø 14.5 cm	8.	approx. 6:30	No	2 stir after approx. 10:00	Yes
Ingredients: 250 g. of short-grain rice, 30 g. of sugar, 1 l. of milk (3.5% fat) and a pinch of salt	Ø 18 cm					
Cooking rice*						
Cookware: Pot						
Water temperature 20 °C						
Ingredients: 125 g of short-grain rice, 300 g of water and a pinch of salt	Ø 14.5 cm	9	approx. 2:30	Yes	2	Yes
Ingredients: 250 g of short-grain rice, 600 g of water and a pinch of salt	Ø 18 cm	9	approx. 2:30	Yes	2.	Yes

*Recipe according to DIN 44550

***Recipe according to DIN EN 60350-2

Tested dishes	Hotplate	Preheating			Cooking	
		Power level	Time (Min:S)	Cover	Power level	Cover
Pan-frying pork sirloin						
Cookware: Frying pan Sirloin initial temperature: 7 °C 2 pieces of sirloin (total weight approx. 200 g, 1 cm thick)	Ø 18 cm	9	1:30	No	7	No
Frying crêpes**						
Cookware: Frying pan 55 ml of crêpe batter	Ø 18 cm	9	1:30	No	7	No
Frying frozen potato chips						
Cookware: Pot Ingredients: 1.8 kg of sunflower oil, for cooking: 200 g of frozen potato chips (e.g. McCain 123 Frites Original)	Ø 18 cm	9	Until the temperature of the oil reaches 180 °C	No	9	No

*Recipe according to DIN 44550

***Recipe according to DIN EN 60350-2

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9000776664 02 930117